

### AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the present application.

#### Listing of Claims:

1-5. (Cancelled).

6. (Currently Amended) ~~[[An]]~~ A method for producing an acidic-soluble soybean protein material with relieved astringency comprising which comprises adding one or more of ~~added~~ salts or saccharides selected from the group consisting of water-soluble soybean polysaccharides, gum arabic, gum tragacanth, locust bean gum, guar gum, glucomannan, psyllium seed gum, tamarind seed gum, tara gum, alginic acid, carrageenan, agar, fucellaran, pectin, curdlan, xanthan gum, gellan gum, pullulan, polydextrose, slightly-digestible dextrin, guar gum degradation products, psyllium seed coat, low-molecular weight sodium alginate, inulin, and modified food starch, water-soluble basic salts, alkali metal salts of organic acids, basic monosaccharides and basic oligosaccharides ~~which are added thereto, and having;~~ to the acidic-soluble soybean protein during preparation of the powdery acidic-soluble soybean protein, wherein the acidic-soluble soybean protein has a solubility of 55% or higher at a pH 2.0 to 4.5, wherein and the acidic-soluble soybean protein is not a hydrolysate thereof.

7. (Cancelled).

8. (Currently Amended) The ~~material~~ method according to claim 6, ~~which~~ wherein the acidic-soluble soybean protein material is an agent for preventing formation of dregs of cloudy-type fruit juice.

9. (New) A method for relieving an astringency derived from an acidic-soluble soybean protein which comprises adding one or more of salts or saccharides selected from the group consisting of water-soluble soybean polysaccharides, gum arabic, gum tragacanth, locust bean gum, guar gum, glucomannan, psyllium seed gum, tamarind seed gum, tara gum, alginic acid, carrageenan, agar, fucellaran, pectin, curdlan, xanthan gum, gellan gum, pullulan, polydextrose, slightly-digestible dextrin, guar gum degradation products, psyllium seed coat, low-molecular weight sodium alginate, inulin, and modified food starch, water-soluble basic salts, alkali metal salts of organic acids, basic monosaccharides and basic oligosaccharides; to an acidic food or drink containing the acidic-soluble soybean protein dissolving under acidic conditions, wherein the acidic-soluble soybean protein has a solubility of 55% or higher at a pH of the acidic food or drink, and the acidic-soluble soybean protein is not a hydrolysate thereof.

10. (New) A method according to claim 9, wherein the acidic food or drink is a cloudy-type fruit juice, and a formation of dregs of the cloudy-type fruit juice is prevented.